

Handling Medical Conditions

If	Then
The food handler has an infected wound or boil that is not properly covered.	Restrict the food handler from working with exposed food, utensils, and equipment.
The food handler has a sore throat with a fever.	<p>Restrict the food handler from working with exposed food, utensils, and equipment.</p> <p>Exclude the food handler from the operation if you primarily serve a high-risk population.</p> <p>The food handler can return to the operation and/or work with or around food when he or she has a written release from a medical practitioner.</p>
The food handler has persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth.	Restrict the food handler from working with exposed food, utensils, and equipment.
<p>The food handler has at least one of these symptoms from an infectious condition:</p> <ul style="list-style-type: none"> • Vomiting • Diarrhea • Jaundice (yellow skin or eyes) 	<p>Exclude the food handler from the operation.</p> <p>Vomiting and diarrhea</p> <p>Food handlers must meet one of these requirements before they can return to work:</p> <ul style="list-style-type: none"> • Have had no symptoms for at least 24 hours. • Have a written release from a medical practitioner. <p>Jaundice</p> <p>Food handlers with jaundice must be reported to the regulatory authority. Food handlers who have had jaundice for seven days or less must be excluded from the operation.</p> <p>Food handlers must have a written release from a medical practitioner and approval from the regulatory authority before returning to work.</p>

Handling Medical Conditions continued

If	Then
<p>The food handler is vomiting or has diarrhea and has been diagnosed with an illness caused by one of these pathogens:</p> <ul style="list-style-type: none"> • Norovirus • <i>Shigella</i> spp. • Nontyphoidal <i>Salmonella</i> • Shiga toxin-producing <i>E. coli</i> (STEC) <p>The food handler has been diagnosed with an illness caused by one of these pathogens:</p> <ul style="list-style-type: none"> • Hepatitis A • <i>Salmonella</i> Typhi 	<p>Exclude the food handler from the operation.</p> <p>Report the situation to the regulatory authority.</p> <p>Some food handlers diagnosed with an illness may not experience symptoms, or their symptoms may have ended. Work with the medical practitioner and the local regulatory authority to determine whether the food handlers must be excluded from the operation or restricted from working with exposed food, utensils, and equipment. The medical practitioner and regulatory authority will also determine when the employees can safely return to the operation and/or carry out their regular food handling duties.</p>

This chart is only a guide. Work with your local regulatory authority to determine the best course of action.